



## **Biosecurity Executive Overview**

### **Animals**

The nature of the Indiana State Fair necessarily puts visitors in close contact with animals as well as in large crowds. In order to make this contact both fun and safe, the Indiana State Fair Commission has created a Biosecurity Plan in order to prevent the outbreak of diseases carried by both animals and humans that spread pathogens that can be transmitted to and from farm animals. Many of these diseases and pathogens can be prevented through maintaining the cleanliness of facilities and encouraging good hygiene.

By encouraging hand washing, separating concessionaires from animal areas, maintaining the general cleanliness of facilities and animal areas, a thorough trash and animal waste disposal, and by implementing the necessary education and training measures, we can minimize unnecessary contact between visitors and potential ways to contract diseases. It is especially important to make sure that high risk groups, including young children, senior citizens, and immunocompromised individuals are aware of the risks and the necessity of washing their hands. If this biosecurity plan is adhered to by everyone associated with the State Fair, we can successfully minimize the risk of disease outbreaks and the spreading of pathogens to and by Fair visitors.

### **Food & Concessionaires**

Indiana law requires mandatory certification of at least one person per food establishment, who oversees food safety operations within the establishment. The rule requires the passage of an examination approved by the American National Standards Institute (ANSI). A copy of this certification must be provided to the State Fair concessions office.

In addition to the requirements concessionaires are subjected to by the Indiana State Department of Health, the Indiana State Fair Commission requires that all Food Vendors and Food Samplers for the Indiana State Fair to attend a training seminar conducted by a representative of the Indiana State Department of Health.

The Indiana State Fair has on-site purveyors for such items as, but not limited to: soft drinks, meats, seafood, poultry, margarine, paper goods, baked goods, produce groceries, dairy, and ice products. All concessionaires are required to purchase these products from the on-site purveyors. The home-base of these operations are checked out by the IBOH prior to the start of the Indiana State Fair.

## **Biosecurity Executive Overview**

### **Page 2**

When an Indiana State Fair Purveyor delivers product to a concession stand, it is the responsibility of the concessionaire to be present to accept and secure the product. If it is not possible for them to be present, it is their responsibility to make arrangements with the Purveyor to put the product in a secure location. The Purveyor is not permitted to leave any product unattended or not secured.

A final safety precaution taken with food at concession stands is that all stock trucks and trailers are locked and secured at all times.

The Indiana State Board of Health starts out the Fair with 10 inspectors daily gradually reducing staff to the end of the Fair. Every Food and Beverage location is inspected at least once within the first few days. If any violations are found the location is inspected again to make sure previous violations were corrected. If any critical concerns arise from the inspections it will be immediately brought to the Fair's Management attention. The Fair will take swift action to resolve the issue in a number of ways: changing operators, closing the activity/stand, or removing the activity/stand from the Fairgrounds.